ME732KD

Microwave Oven

Owner's Instructions & Cooking Guide

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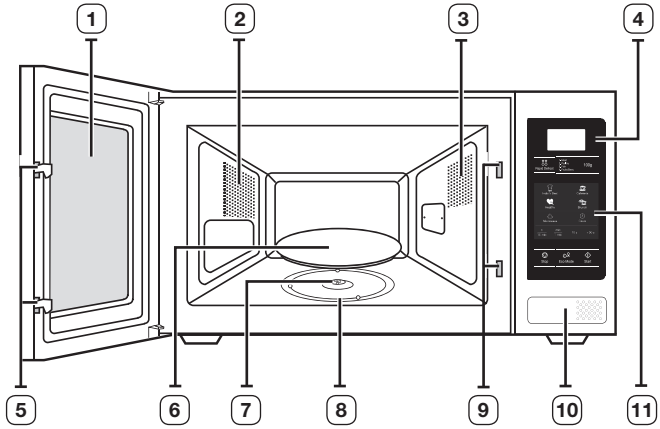
OVEN



1. DOOR
2. VENTILATION HOLES
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4. DISPLAY
5. DOOR LATCHES
6. TURNTABLE
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10. OPEN DOOR PUSH BUTTON
11. CONTROL PANEL

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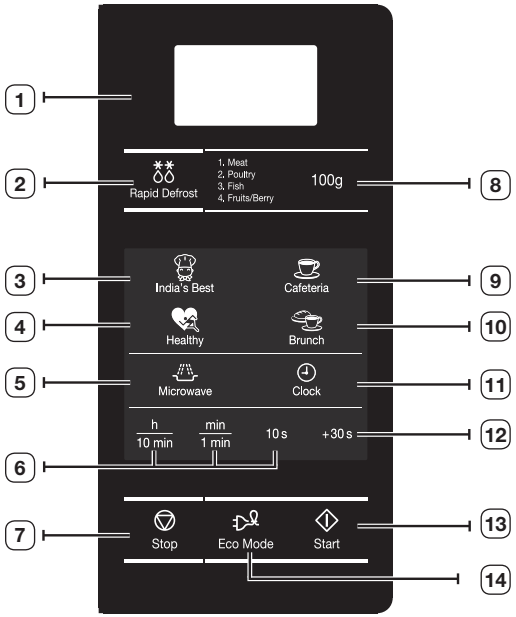
CONTROL PANEL



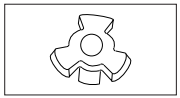
1. DISPLAY
2. AUTO RAPID DEFROST FEATURE SELECTION
3. INDIA'S BEST BUTTON
4. HEALTHY BUTTON
5. MICROWAVE MODE BUTTON
6. TIME SETTING BUTTON
7. STOP/CANCEL BUTTON
8. WEIGHT SELECTION
9. CAFETERIA BUTTON
10. BRUNCH BUTTON
11. CLOCK SETTING
12. +30s BUTTON
13. START BUTTON
14. ENERGY SAVE BUTTON

ACCESSORIES

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

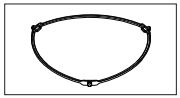
1. **Coupler**, already placed over the motor shaft in the base of the oven.

   Purpose : The coupler rotates the turntable.



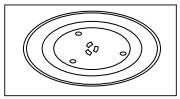
2. **Roller ring**, to be placed in the centre of the oven.

   Purpose : The roller ring supports the turntable.



3. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.

   Purpose : The turntable serves as the main cooking surface; it can be easily removed for cleaning.



DO NOT operate the microwave oven without the roller ring and turntable.

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USING THIS INSTRUCTION BOOKLET

You have just purchased a SAMSUNG microwave oven. Your Owner's Instructions contain valuable information on cooking with your microwave oven:

- Safety precautions
- Suitable accessories and cookware
- Useful cooking tips
- Cooking tips

IMPORTANT SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS.
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.
Before using the oven, confirm that the following instructions are followed.

- Use this appliance only for its intended purpose as described in this instruction manual. Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your appliance.
- Because these following operating instructions cover various models, the characteristics of your microwave oven may differ slightly from those described in this manual and not all warning signs may be applicable. If you have any questions or concerns, contact your nearest service centre or find help and information online at www.samsung.com.
- This microwave oven is supposed for heating food. It is intended for domestic home-use only. Do not heat any type of textiles or cushions filled with grains, which could cause burns and fire. The manufacturer cannot be held liable for damage caused by improper or incorrect use of the appliance.
- Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possible result in a hazardous situation.

LEGEND FOR SYMBOLS AND ICONS

WARNING	Hazards or unsafe practices that may result in **severe personal injury or death**.
CAUTION	Hazards or unsafe practices that may result in **minor personal injury or property damage**.

	Warning; Fire hazard		Warning; Hot surface
	Warning; Electricity		Warning; Explosive material
	Do NOT attempt.		Follow directions explicitly.
	Do NOT disassemble.		Unplug the power plug from the wall socket.
	Do NOT touch.		Make sure the machine is grounded to prevent electric shock.
	Call the service center for help.		Note
	Important		

PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.
(b) Do NOT place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.
(c) Do NOT operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer. It is particularly important that the oven door closes properly and that there is no damage to the:

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(1) door (bent)
(2) door hinges (broken or loose)
(3) door seals and sealing surfaces

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

This product is a Group 2 Class B ISM equipment. The definition of group 2 which contains all ISM equipment in which radio-frequency energy is intentionally generated and/or used in the form of electromagnetic radiation for the treatment of material, and EDM and arc welding equipment.
For Class B equipment is equipment suitable for use in domestic establishments and in establishments directly connected to a low voltage power supply network which supplies buildings used for domestic purposes.

IMPORTANT SAFETY INSTRUCTIONS

Make sure that these safety precautions are obeyed at all times.

⚠ WARNING				
Only qualified staff should be allowed to modify or repair the microwave oven.	✓	✓	✓	✓
Do not heat liquids and other food in sealed containers for microwave function.	✓	✓	✓	✓
For your safety, do not use high-pressure water cleaners or steam jet cleaners.	✓	✓	✓	✓
Do not install this appliance; near heater, inflammable material; in a humid, oily or dusty location, in a location exposed to direct sunlight and water or where gas may leak; on un level ground.	✓	✓	✓	✓
This appliance must be properly grounded in accordance with local and national codes.	✓	✓	✓	✓
Remove all foreign substances such as dust or water from the power plug terminals and contact points using a dry cloth on a regular basis.	✓	✓	✓	✓
Do not pull or excessively bend or place heavy objecton the power cord.	✓	✓	✓	✓
In the event of a gas leak (such as propane gas, LP gas, etc.), ventilate immediately without touching the power plug.	✓	✓	✓	✓
Do not touch the power plug with wet hands.	✓	✓	✓	✓
Do not turn the appliance off by unplugging the power plug while an operation is in progress.	✓	✓	✓	✓
Do not insert fingers or foreign substances, If any foreign substance such as water has entered the appliance, unplug the power plug and contact your nearest service centre.	✓	✓	✓	✓
Do not apply excessive pressure or impact to the appliance.	✓	✓	✓	✓
Do not place the oven over a fragile object such as a sink or glass object. (Counter top model only.)	✓	✓		
Do not use benzene, thinner, alcohol, steam cleaner or high pressure cleaner to clean the appliance.	✓	✓	✓	✓
Ensure that the power voltage, frequency and current are the same as those of the product specifications.	✓	✓		✓
Plug the power plug into the wall socket firmly. Do not use a multiple plug adapter, an extension cord or an electric transformer.	✓	✓	✓	
Do not hook the power cord on a metal object, insert the power cord between the objects or behind the oven.	✓	✓	✓	
Do not use a damaged power plug, damaged power cord or loose wall socket. When the power plug or power cord is damaged, contact your nearest service centre.	✓	✓	✓	✓
Appliances are not intended to be operated by means of an external timer or separate remote-control system.	✓	✓		
Do not pour or directly spray water onto the oven.	✓	✓		
Do not place objects on the oven, inside or on the door of the oven.	✓	✓	✓	
Do not spray volatile material such as insecticide onto the surface of the oven.	✓	✓		
Children should be supervised to ensure that they do not play with the appliance	✓	✓	✓	✓
The appliance is not intended for installing in road vehicles, caravans and similar vehicles etc.	✓	✓	✓	✓
Do not store flammable materials in the oven. Take special care when heating dishes or drinks that contain alcohol as alcohol vapours may contact a hot part of the oven.	✓		✓	✓

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The microwave oven is intended to be used on the counter or counter top use only, the microwave oven shall not be placed in a cabinet. (Counter top model only.)	✓	✓	✓	✓
WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.	✓	✓	✓	✓
WARNING: Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.	✓	✓	✓	✓
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.	✓	✓	✓	✓
WARNING: If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.	✓	✓	✓	✓
WARNING: It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.	✓	✓	✓	✓
WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.	✓	✓	✓	
WARNING: Liquids and other foods must not be heated in sealed containers since they are liable to explode.	✓		✓	✓
WARNING: Accessible parts may become hot during use. To avoid burns young children should be kept away.	✓		✓	

WARNING: Microwave heating of beverages can result in delayed eruptive boiling,therefore care must be taken when handling the container; To prevent this situation ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize. Stir during heating, if necessary, and ALWAYS stir after heating. In the event of scalding, follow these FIRST AID instructions: • Immerse the scalded area in cold water for at least 10 minutes. • Cover with a clean, dry dressing. • Do not apply any creams, oils or lotions.	✓	✓	✓	✓
During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.	✓		✓	✓
WARNING: The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns;			✓	
The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.	✓	✓	✓	✓
This oven should be positioned proper direction and height permitting easy access to cavity and control area.	✓	✓	✓	✓
Before using the your oven first time, oven should be operated with the water during 10 minute and then used.	✓	✓	✓	✓
This microwave oven has to be positioned so that plug is accessible. If the oven generates a strange noise, a burning smell, or smoke is emitted, unplug the power plug immediately and contact your nearest service center.	✓	✓	✓	✓
during cleaning conditions the surfaces may get hotter than usual and children should be kept away. (Cleaning function model only.)		✓	✓	
Excess spillage must be removed before cleaning and utensils which state in cleaning manual can be left in the oven during cleaning. (Cleaning function model only.)	✓	✓	✓	✓

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Appliance should allow to disconnection of the appliance from the supply after installation. The disconnection may be achieved by having the plug accessible or by incorporating a switch in the fixed wiring in accordance with the wiring rules. (Built-in model only.)	✓	✓	✓	✓
If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.		✓		

⚠ CAUTION				
Only use utensils that are suitable for use in microwave ovens; DO NOT use any metallic containers, Dinnerware with gold or silver trimmings, Skewers, forks, etc. Remove wire twist ties from paper or plastic bags. Reason: Electric arcing or sparking may occur and may damage the oven.	✓		✓	✓
When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition;	✓		✓	
Do not use your microwave oven to dry papers or clothes.	✓		✓	✓
Use shorter times for smaller amounts of food to prevent overheating and burning food.	✓		✓	✓
If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames;	✓		✓	✓
The oven should be cleaned regularly and any food deposits removed;	✓	✓		✓
Do not immerse the power cable or power plug in water and keep the power cable away from heat.	✓	✓		
Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended; Also do not heat airtight or vacuum-sealed bottles, jars, containers, nuts inshells, tomatoes etc.			✓	✓
Do not cover the ventilation slots with cloth or paper. They may catch fire as hot air escapes from the oven. The oven may also overheat and switch itself off automatically, and will remain off until it cools sufficiently.	✓		✓	

Always use oven mitts when removing a dish from the oven to avoid unintentional burns.			✓	
Do not touch heating elements or interior oven walls until the oven has cooled down.			✓	
Stir liquids halfway during heating or after heating ends and allow the liquid stand at least 20 seconds after heating to prevent eruptive boiling.			✓	
Stand at arms length from the oven when opening the door to avoid getting scalded by escaping hot air or steam.			✓	
Do not operate the microwave oven when it is empty. The microwave oven will automatically shut down for 30 minutes for safety purposes. We recommend placing a glass of water inside the oven at all times to absorb microwave energy in case the microwave oven is started accidentally.	✓			✓
Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.	✓			✓
Install the oven in compliance with the clearances stated in this manual. (See installing your microwave oven.)	✓		✓	
Take care when connecting other electrical appliances to sockets near the oven.	✓	✓	✓	

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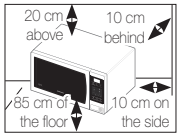
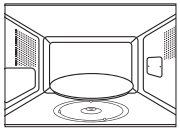
INSTALLING YOUR MICROWAVE OVEN

Place the oven on a flat level surface 85 cm above the floor. The surface should be strong enough to safely bear the weight of the oven.

1. When you install your oven, make sure there is adequate ventilation for your oven by leaving at least 10 cm (4 inches) of space behind and, on the sides of the oven and 20 cm (8 inches) of space above.



2. Remove all packing materials inside the oven.
Install the roller ring and turntable.
Check that the turntable rotates freely.



3. This microwave oven has to be positioned so that plug is accessible.

If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacturer or its service agent.
For your personal safety, plug the cable into a 3-pin, 230 Volt, 50 Hz, AC earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable.

Do not install the microwave oven in hot or damp surroundings like next to a traditional oven or radiator. The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven. Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

SETTING THE TIME

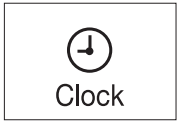
Your microwave oven has an inbuilt clock. When power is supplied, ":0", "88:88" or "12:00" is automatically displayed on the display.
Please set the current time. The time can be displayed in either the 24- hour or 12-hour notation. You must set the clock:

- When you first install your microwave oven
- After a power failure

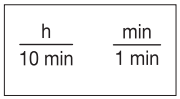
Do not forget to reset the clock when you switch to and from summer and winter time.

1. To display the time in the...

	Then press the **Clock** (🕘) button...
24-hour notation	Once
12-hour notation	Twice



2. Set the hour with the h button and the minutes with the min button.



3. When the right time is displayed, press the **Clock** (🕘) button again to start the clock.

Result : The time is displayed whenever you are not using the microwave oven.

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WHAT TO DO IF YOU ARE IN DOUBT OR HAVE A PROBLEM

If you have any of the problems listed below try the solutions given.

This is normal.

- Condensation inside the oven.
- Air flow around the door and outer casing.
- Light reflection around the door and outer casing.
- Steam escaping from around the door or vents.

The oven does not start when you press the Start (⏀) button.

- Is the door completely closed?

The food is not cooked at all.

- Have you set the timer correctly and/or pressed the **Start** (⏀) button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

The food is either overcooked or undercooked.

- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

Sparking and cracking occur inside the oven (arcing).

- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminum foil too close to the inside walls?

The oven causes interference with radios or televisions.

- Slight interference may be observed on televisions or radios when the oven is operating. This is normal. To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

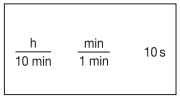
COOKING/REHEATING

The following procedure explains how to cook or reheat food.
ALWAYS check your cooking settings before leaving the oven unattended.
First, place the food in the centre of the turntable and close the door.

1. Press the **Power Level** (🍲) button.

Result : The 800 W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the **Power Level** (🍲) button again until the corresponding wattage is displayed. Refer to the power level table on the next page.

2. Set the cooking time by pressing the **10 min**, **1 min** and **10 s** button.



3. Press the **Start** (⏀) button.

Result : The oven light comes on and the turntable starts rotating.
Cooking starts and when it has finished the oven beeps four times.

Never switch the microwave oven on when it is empty.

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POWER LEVELS

You can choose among the power levels below.

Power Level	Output
HIGH	800 W
MEDIUM HIGH	600 W
MEDIUM	450 W
MEDIUM LOW	300 W
DEFROST (❄❄)	180 W
LOW	100 W

If you select higher power level, the cooking time must be decreased.

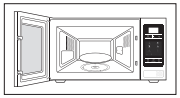
If you select lower power level, the cooking time must be increased.

STOPPING THE COOKING

You can stop cooking at any time to check the food.

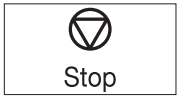
1. To stop temporarily;
   Open the door.

   Result : Cooking stops. To resume cooking, close the door and press **Start** (◈) again.



2. To stop completely;
   Press the **Stop** (▽) button.

   Result : The cooking stops.
   If you wish to cancel the cooking settings, press the **Stop** (▽) button again.

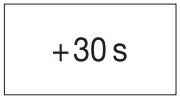


You can cancel any setting before starting cooking by simply pressing **Stop** (▽) button.

ADJUSTING THE COOKING TIME

You can increase the cooking time by pressing the **+30s** button once for each 30 seconds to be added.

1. Press the **+30s** button once for each 30 seconds to be added.



2. Press the **Start** (◈) button.

SETTING THE ENERGY SAVE MODE

The oven has an Energy save mode. This facility saves electricity when the oven is not in use.

- Press the Energy save button.
- To remove Energy save mode, open the door and then display shows current time. The oven is ready for use.

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USING THE INDIA'S BEST FEATURE

The Auto India's Best feature has eight pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **India's Best** ( ) button once or more times.

2. Press the **Start** ( ) button.

Result : Cooking starts. When it has finished:

1) The oven beeps four times.
2) The end reminder signal will beep 3 times.(once every minute)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

INDIA'S BEST SETTINGS

The following table presents the various India's Best Programmes, quantities, standing times and appropriate recommendations.

Code	Food	Serving Size (g)	Ingredients	Recommendations
Ib-1	Chicken Cofta Curry	400-450	Minced Chicken - 400 g, Ginger Chopped -½ inch chopped, Fresh Coriander - ½ cup, Salt to taste, Fried onion paste - 2 tbsp, Ginger Garlic paste - 1 tsp, Oil - 3 tsp, Red chili powder - 1 ½ tsp, Coriander powder - 1 ½ tsp, Turmeric - ¼ tsp, Cashew Nut Paste - 2 tbsp, Water - ½ cup	In a bowl add minced chicken, chopped ginger, fresh coriander, salt and make small balls of the mixture. In another bowl add fried onion paste, ginger garlic paste, 1 tsp oil and chicken balls than marinate for 20 minutes. In a microwave safe glass bowl add tomato puree, red chilli powder, coriander powder, turmeric, cashew nut paste, salt, oil, water and marinated chicken balls and cook and garnish with coriander leaves. **Note :** Cover with clear foil and make h holes to release steam.
Ib-2	Chicken Biryani	700-750	Boneless Chicken - 250 g, Rice - 250 g, Fried Onion -2, Tomato Puree - 4 tbsp, Garlic Paste - 1 tsp, Ginger Paste - 1 tsp, Red Chili Powder - 1 tsp, Black Pepper Powder - 1 tsp, Turmeric - ½ tsp, Cloves - 3 to 4, Bay Leaves - 2 to 3, Cardamom - 1, Green Cardamom - 2, Black Pepper - 4 to 5, Cinnamon Stick - ½, Oil - 4 tbsp, Coriander to garnish, Water - 500 ml	Mix all the ingredients in rice container stir well and cook. Serve hot with vegetable raita or gravy.

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Code	Food	Serving Size (g)	Ingredients	Recommendations
Ib-3	Shahi Paneer	700-750	Cottage Cheese - 100 g, Tomato Puree - 2 tbsp, Pure Ghee - 1 ½ tbsp, Garam Masala - ½ tsp, Green Cardamom Powder - ¼ tsp, Cumin Seeds - ½ tsp, Salt to taste, Tomato ketchup - 2 tbsp, Fresh Cream - 1 tsp, Dry Fenugreek leaves - ¼ tsp, Water - 6 tbsp	Cut cottage cheese in 1 inch cubes add all the ingredients mix well, cook and serve hot with assorted Indian bread.
Ib-4	Goan Fish Curry	600-650	Pomfret - ½ kg, Cumin Seeds - 1 tbsp, Coriander Seeds - 1 tbsp, Coconut scraped - ½ cup, Ginger Paste - 1 tsp, Garlic Paste - 1 tsp, Tamarind - lemon sized ball, Oil - 4 tbsp, Fried Onion - 2 medium, Tomato Puree - 4 tbsp, Red Chilies - 3 to 4, Green Chilies - 3 to 4, Salt to taste, Water - 200ml	Clean wash and cut fish into pieces. Dry roast cumin seeds, coriander seeds & whole red chilies, make a fine paste of all the roasted spices along with coconut, ginger, garlic and tamarind and fried onions. In a microwave safe glass bowl mix all the ingredients add salt to taste and ½ cup water cover with clear foil make a small hole to release steam and cook. Serve hot with steam rice.
Ib-5	Gajar ka Halwa	500-550	Carrot - 500 g, Milk - 1 ½ cup, Sugar - 80 g, Khoya 100 g, Desi Ghee - 2 tbsp, Chopped Nuts - 2 tbsp	In a microwave safe glass dish add grated carrot and all the ingredients. Cook and serve hot with cold and fresh cream.
Ib-6	Amritsari Fish	600-650	Fish - 500 g, Curd - 2 tbsp, Coriander Powder - 2 tsp, Ginger Garlic Paste - 2 tsp, Dried Mango Powder - 2 tsp, Cumin Powder - 2 tsp, Red Chilli Powder - 2 tsp, Chicken Colour - 1 pinch, Onion - ½ cup (Chopped), Tomato - ½ cup chopped, Oil - 1 tbsp, Water - 4 to 5 tbsp, Salt to taste	Marinate fish with curd, ginger garlic paste, red chili powder, salt. Grease a flat dish add tomato, onion and all spices, place the fish pieces over it and cover the dish with a clear foil and make small holes to release steam.

Code	Food	Serving Size (g)	Ingredients	Recommendations
Ib-7	Laziz Bhindi	220	Okara - 250 g, Tomato - 1, Green Chili -1, Onion - 1 medium, Chaat Masala - ½ tsp, Garam Masala - ¼ tsp, Sunflower Oil - ¼ , Salt to taste, Garlic paste to taste optional, Degi Mirch - ½ tsp	Slit okara from the middle and keep aside. Blend onion, tomato, green chili and garlic paste in to a fine paste add salt, chaat masala, Garam Masala, Oil and degi mirch remove the extra juice of tomatoes, make it a thick paste. Fill okara with paste and place it in a flat microwave safe dish and cover it with clear foil and make a small hole to release the steam.
Ib-8	Chettinad Curry	500	**For the Chettinad Masala :** Grated Coconut - ½ cup, Coriander Seeds - ½ tsp, Red Chilli - 1, Cardamom - 3, Fennel Seeds - 1 tsp, Cloves - 3, Cinnamon - 25 mm stick, Oil - 1tbsp **Other Ingredients :** Poppy Seeds - 1 tbsp, Broken Cashew nuts - 2 tbsp, Ginger - 25mm piece, Garlic - 6 cloves, Oil - 3 tbsp, Chopped Onion - ½ cup, Tomatoes Puree - 5 tbsp, Turmeric Powder - ½ tsp, Chilli Powder - ½ tsp, Curry leaves - 5, Boiled Mixed Vegetable - 3 cups (cauliflower, peas, French beans), Coconut milk - ½ cup	**For Chettinad Masala** Sauté all the ingredients till you get the pleasant aroma. Keep aside. Grind into a smooth paste. In a bowl add all the ingredients and Chettinad Masala. Cook and serve hot.

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USING THE CAFETERIA FEATURE

The Auto Cafeteria feature has eight pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Cafeteria** (☕) button once or more times.

2. Press the **Start** (◈) button.

Result : Cooking starts. When it has finished:

1) The oven beeps four times.
2) The end reminder signal will beep 3 times. (once every minute)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

CAFETERIA SETTINGS

The following table presents the various Cafeteria Programmes, quantities, standing times and appropriate recommendations.

Code	Food	Serving Size (g)	Ingredients	Recommendations
CA-1	Dhokla	300-350	Bengal Gram Flour - 250 g, Semolina - 60 g, Salt - to taste, Regular Eno - 1 tbsp, Mustered Seeds - ¼ tsp, Curry Leaves - 3 to 4.	In a bowl mix all the ingredients with light hand and in one direction to pump up the air in the batter. Pour the batter in a greased bowl and put curry leaves on the top. Cook and serve.
CA-2	Beans Square	8 pieces	Cream Cracker Biscuits - 8, Grated cheese - ½ cup, Canned Kidney Beans - 50 g, Tomato Ketchup - 2 tbsp, Red chili powder - ¼ tsp, Green Chillies - 2, Oregano - ½ tsp, Roasted Peanuts for garnishing, Fresh Cream - 2 tbsp (chilled), Hung curd - ½ cup, Lemon - 1 tsp, Salt to taste, White pepper - ¼ tsp	In a bowl add cheese, kidney beans, ketchup, red chili powder, chopped green chilies and mix well. Put the mixture over the each biscuit like a heap, leaving the corners clean. Put a paper napkin on the glass turn tray and place the biscuits carefully on it and cook. Garnish the biscuits with sour cream and a peanut at the top. **Sour Cream :** Fresh cream, yogurt, lemon juice, salt and pepper.

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Code	Food	Serving Size (g)	Ingredients	Recommendations
CA-3	Choconut cake	500	Regular Flour (Maida) - 100 g, Powdered Sugar - 2 tbsp, Butter - 75 g (preferably unsalted), Milk - ½ cup, Milk Maid - ½ tin, Cocoa Powder - ¼ cup, Soda bi carb - ½ tsp, Baking powder - ½ tsp, Vanilla Essence - 1 tsp, Walnut - 2 tbs	Sift regular flour with cocoa, soda bicarb and baking powder. Keep aside. Mix sugar and butter. Beat till it gets light and fluffy. Add milk maid and beat again for 1 minute. Add milk and essence. Add Maida. Beat well for 3-4 minutes till the mixture is smooth and light. Add walnuts, Mix well, transfer to big, greased deep dish of 9" inch diameter. Cook and let it cool. Let it stand for 3-4 minutes. Let it cool till it leaves the sides of container. And serve.
CA-4	Veggie Idli	15-20	Semolina - 100 g, Curd - 200 g, Capsicum - ¼ cup (fine chopped), Onion - ¼ cup (fine chopped), Tomatoes - ¼ cup (Fine chopped), Salt to taste, Regular Eno - 1 ½ tsp, Curry Leaves - 3 to 4, Mustered Seeds - ½ tsp, Oil for greasing, Water for steaming	Mix all the ingredients in a bowl, make the batter of dropping consistency. Grease the molds and fill with batter. Pour ½ cup water in rice container and place the idli stands. Cook and serve hot with coconut chutney.
CA-5	Hakka Noodles	300-350	Hakka Noodles - ¼ Packet, Oil - 2 tsp, Cabbage - ¼ cup, Onion - ¼ cup Sliced, Capsicum - ¼ cup sliced, Carrot Julian - ¼ cup, Soya Sauce - 1tsp, Ajinomoto -¼ tsp, Salt to taste, White Vinegar - ½ tbsp	In a microwave safe glass dish add boiled hakka noodles and all the ingredients except vinegar. Cook add vinegar serve hot.
CA-6	Curry noodles	500-550	**For the noodles and vegetables :** Boiled Rice Noodles - 1 ½ cup, Boiled Bean Sprouts - ½ cup, Blanched Broccoli - ¾ cup **For the Curry Sauce :** Coconut Milk - 1 cup, Red Curry paste - 1 ½ tbsp, Tamarind paste - 1 tsp, Sugar - 1tsp, Roasted Peanuts - 1 tbsp, Onion - 1 (chopped), Salt to taste	**Red Curry Paste :** Red Chillies - 10 (soaked in warm water), Onion -1(chopped), Garlic - 4 cloves, Ginger - 1 tbsp(grated), Lemon grass - 2 stalks, Coriander - 6 stalks, Coriander Seeds - 1 tbsp, Ground Cumin - 2 tbsp, White pepper - ½ tsp, Salt to taste. Grind everything into a small paste. Add everything and cook.
CA-7	Chicken 65	250	Boneless Chicken - 250 g, Salt to taste, Ginger Garlic Paste - 1tsp, Orange food colour - one pinch, Fried Onion - 1 cup chopped, Chicken Masala - 1 tbsp, Coriander powder - 1 tsp, Coriander leaves - 1 tbsp, Cheese - ½ cup grated	Grind fried onion, ginger garlic paste, coriander powder, chicken masala, in to fine paste. In a bowl mix all the ingredients with chicken and onion paste. Cook and garnish with coriander leaves.
CA-8	Garlic Sauce Veggies	400-500	Parboiled Mix vegetables(cauliflower, carrots, green peas, cabbage, baby corns & French beans) - 2 cups, Capsicum Sliced - 1, Ajinomoto - 1 pinch, Ginger - 2 tsp, Garlic - 2 tsp, Green Chillies - 2 tsp, Corn flour - 2 tsp(mixed with water), Tomato Puree - ½ cup, Oil - 2 tbsp, Salt to taste	Mix everything and cook.

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USING THE HEALTHY FEATURE

The Auto Healthy feature has eight pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Healthy** (🥗) button once or more times.

2. Press the **Start** (⏀) button.

Result : Cooking starts. When it has finished:

1) The oven beeps four times.
2) The end reminder signal will beep 3 times. (once every minute)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

HEALTHY SETTINGS

The following table presents the various Healthy Programmes, quantities, standing times and appropriate recommendations.

Code	Food	Serving Size (g)	Ingredients	Recommendations
HE-1	Pineapple Stir Fry Salad	500-550	Canned Pineapple - ½ cup (Diced), Fresh Pineapple Juice - ½ cup (Blanched & Diced), Carrot - ½ cup (Blanched & Diced), Zucchini - ½ cup (Blanched & Diced), Baby Corns - ½ cup (Blanched & Diced), Beans Sprouts - ½ cup (Blanched & Diced), Cabbage - ½ cup (shredded), Red & Yellow Bell Pepper - ½ cup (diced), Spring Onion - (white part)-½ cup (sliced), Spring Onion (Green part) - ½ cup (chopped), Oil - 2 tbsp, Soya Sauce - 2 tsp, Red chili flakes - 1 tsp, Powdered Sugar - 1 tsp, Salt to taste	Mix all and cook.
HE-2	Vegetable Hariyali	300-320	Carrot - ¼ cup, French Beans - ¼ cup, Cauliflower -¼ cup, Peas - ¼ cup, Baby Corns - ¼ cup, Coriander - ½ cup, Garlic - 1 tsp, Green Chilies - 1 tsp, Coconut Milk - ½ cup, Milk - 2 tbsp, Butter - 1 tsp, Oil - 1 tsp, Lemon Juice - ½ tsp, Salt to taste	In a bowl add boiled vegetables and mix all the ingredients except salt & lemon. Add lemon & salt at serving time.
HE-3	Lemon Chicken	210	Boneless chicken - 200g (cubes), Roasted Coriander seeds crushed - 2 tbsp, Chili Flakes - 1 tbsp, Oil - 2 tsp, Lemon Juice - 5 tbsp, Onion - 1 (rings), Salt to taste	Mix all and cook and garnish with fresh mint leaves.

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Code	Food	Serving Size (g)	Ingredients	Recommendations
HE-4	Fish Sillepe	150	Fish - 150 g, Butter - 1 tsp, Ginger Garlic Paste - 1tsp, Coriander Powder - 2 tsp, Dried Mango Powder - 1 tsp, Salt to taste, Garam Masala - ½ tsp, Cumin Powder - 1 tsp	Marinate fish with all the above mentioned ingredients for 15 minutes. In a glass dish cook and serve hot.
HE-5	Garlic Green Fish	500	Fish - ½ kg, Ginger - ½ inch long, Garlic - 8 to 10 cloves, Green Chilies - 2 to 3, Coriander - 1 ½ cup, Onion - 1 (big), Turmeric - 1 tsp, Dried mango powder - 1 tsp, Cumin powder - 1 tsp, Coriander powder - 1 tsp, Oil - 1 tbsp	Grind Coriander, garlic, green chili and onion make a fine paste and add turmeric, dried mango powder, cumin powder and coriander powder and sauté with 1 tbsp oil. Marinate the fish for 2 hours with above mentioned paste. Cook the fish in a covered microwave safe container and serve hot.
HE-6	Avial	700-750	**For Coconut Masala :** Freshly Grated Coconut - ¾ cup, Cumin Seeds - 1 tsp, Green Chillies - 4 chopped, Water- ¼ cup **Other Ingredients :** Drumsticks - ½ cup, Long Beans - ½ cup, Carrots - ½ cup, Yam - ½ cup, Pumpkin - ½ cup, Raw Banana - 1, Green Peas - ½ cup, Brinjal - ½ cup, Turmeric - 1/4 cup, Salt to taste, Fresh Curd - ½ cup, Oil - 2 tbsp, Cumin seeds - 1 tsp, curry leaves - 7 to 8	**Coconut Masala** Ground all the ingredients into a smooth paste. All the vegetables should be boiled in turmeric water. In a bowl add all the ingredients and vegetable stock. Cook and serve hot with steamed rice.
HE-7	Steamed Vegetables	200	Mix Vegetables - 1 cup (peas, cauliflower, carrot, Beans, Sweet corns etc), Lemon Juice - 1 tbsp, Black Pepper - ½ tsp, Rock Salt - ½ tsp, Salt as required, Water - ½ cup	Pour water in the power steam bowl and place the vegetables on strainer, cover and cook. Add all the ingredients and serve hot.
HE-8	Oat Daliya	200-225	Daliya (Cracked Wheat) - ¼ cup (Soaked in water for at least 1 hour), Oats - ¼ cup, Boiled Peas - ¼ cup, Oil - 2 tbsp, Green Chili - 1 (deseeded), Small Potato - 1 (finely chopped in to thin pieces), Black Pepper Powder - ¼ tsp (crushed), Ginger - 1 tsp (finely chopped), Bay Leaf - 1, Green Cardamom - 1 (crushed), Turmeric Powder - ¼ tsp, Red Chili Powder - ¼ tsp, Lemon Juice - 1 ½ tsp, Coriander - 2 tbsp, Garam Masala - ¼ tsp, Water - ½ cup, Salt to taste	In a glass bowl mix all the ingredients and cover it with a lid keep it slightly open to release steam. Cook and keep it for 3 minutes as standing time. Serve hot with Mint Chutney.

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USING THE BRUNCH FEATURE

The Auto Brunch feature has eight pre-programmed cooking time. You do not need to set either the cooking times or the power level. First, place the food in the centre of the turntable and close the door.

1. Select the type of food that you are cooking by pressing the **Brunch** ( ) button once or more times.

2. Press the **Start** ( ) button.

Result : Cooking starts. When it has finished:

1) The oven beeps four times.
2) The end reminder signal will beep 3 times. (once every minute)
3) The current time is displayed again.

Use only recipients that are microwave-safe.

BRUNCH SETTINGS

The following table presents the various Brunch Programmes, quantities, standing times and appropriate recommendations.

Code	Food	Serving Size (g)	Ingredients	Recommendations
br-1	Poha	220-250	Flaked Rice (Poha) - 200 g, Onion - 1 (chopped), Boiled Peas - ½ cup, Green chilies - 2 to 3 (chopped), Curry Leaves - 5 to 6, Mustered Seeds - 1 tsp, Oil - ½ tbsp, Asafetida (hing) - 1 pinch, Turmeric - ¼ tsp, Roasted Peanuts - 1 tbsp, Roasted Almonds - 1 tbsp, Pepper - 1 tsp, Salt to taste	Wash flaked rice under running water thoroughly. Keep aside for ten minutes. In a container mix all the ingredients well and cover it with clear foil, make a small hole to release steam. Cook and serve hot with mint chutney.
br-2	Almond Payasum	300-350	Almonds - ½ cup, Milk - ½ L, Sugar - ½ cup, Condensed Milk - 5 tbsp, Cardamom Powder - ¼ tsp, Nutmeg - ½ tsp, Saffron - ½ tsp	Soak the almonds overnight. Peel and blend them into a smooth paste. In a bowl add all the ingredients and cook.
br-3	Lemon Rice	500-550	Oil - 1 tbsp, Mustered seeds - ½ tsp, Urad Dal (split black lentils) - ½ tsp, Chana Dal (split Bengal gram) - 1 tsp, Grated Ginger - ½ tsp, Whole Kashmiri Red Chili - 2 (broken into pieces), Curry Leaves - 4 to 5, Turmeric Powder - 1/8 tsp, Cooked Rice - 2 ½ cup, Lemon juice - 1 tbsp, Salt to taste	Add all in a bowl and cook. Serve hot with curd.

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Code	Food	Serving Size (g)	Ingredients	Recommendations
br-4	Omelet	1	Egg - 2, Chopped Onion - ½ tbsp, Chopped Capsicum - ½ tbsp, Chopped Mushroom - ½ tbsp, Grated Cream Cheese - ½ tbsp, Salt to taste, Black Pepper powder -¼ tsp, Oil - 2 tsp	Whisk egg till it becomes fluffy and all the ingredients mix well. Grease the glass dish evenly and spread the mixture evenly. Cook and serve hot.
br-5	Tamarind Rice	500-550	**For the Masala :** Split Bengal gram - 1 ½ tsp (roasted), Split Black Gram - 1 ½ tsp (roasted), Coriander Seeds - 1 ½ tsp, Red Chilli - 3 to 4, Sesame Seeds - 2 tsp **Other ingredients :** Oil - 1 tbsp, Peanuts - ½ cup (roasted), Split Bengal Gram - ½ tsp (roasted), Split Black gram - ½ tsp, Curry leaves - 10, Asafoetida - 1 pinch, Turmeric - ¼ tsp, Tamarind Pulp - ½ cup, Cooked rice - 2 ½ cup, Salt to taste	**Masala** Everything should be roasted and to be ground into a rough powder. Add all in bowl and cook.
br-6	Pasta Salad	250-300	Boiled Bow Pasta - ½ cup, Broccoli - ¼ cup, Chopped Pineapple - ¼ cup, Chopped black grapes - ¼ cup, Shredded Cabbage - 2 tbsp, Corns - 2 tbsp, Carrot Julian - 2 tbsp, Almonds - 2 tbsp, Salt and pepper to taste	Add all the ingredients except pineapple and grapes. Cook and add pineapple and grapes and serve.
br-7	Fettuccine with Pumpkin	250	Green Fettuccine - 3 Bunches, Pumpkin - 1 ½ cup chopped, Butter - 2 tbsp, Oregano - 1 tsp, Milk - ½ cup, Cream - 1 tbsp, Onion - half (sliced), Pepper - ½ tsp, Nutmeg - ½ tsp (grated), Parsley - 1 tsp, Red chili flakes - ¼ tsp, Salt to taste	In a bowl add boiled fettuccine and pumpkin puree with all the ingredients and cook and sprinkle grated nutmeg.
br-8	Maggie	200	Maggie - 1 packet, Water - 2 cups	Crush the Maggie and add taste maker and water. Cook.

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USING THE AUTO RAPID DEFROST FEATURE

The auto rapid defrost feature enables you to defrost meat, poultry, fish or fruit/berry.
The defrost time and power level are set automatically. You simply select the programme and the weight.

Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable and close the door.

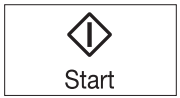
1. Press the **Rapid Defrost** (⁂) button.

Result : The following indication is displayed:

Press the **Rapid Defrost** (⁂) button one or more times according to the type of food to be defrosted. Refer to the table on the opposite page for further details.

2. Select the food weight by pressing the **100 g** button. It is possible to set up to a maximum of 1500 g.

3. Press the **Start** (◈) button.



Result :

- Defrosting begins.
- The oven beeps halfway through defrosting to remind you to turn the food over.
- Press **Start** (◈) button again to finish defrosting.

You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180 W. Refer to the section entitled “Cooking/Reheating” on page 9 for further details.

AUTO RAPID DEFROST SETTINGS

The following table presents the various Auto Rapid Defrost programmes, quantities, standing times and appropriate recommendations.
Remove all kinds of package material before defrosting. Place meat, poultry, fish and fruit/berry on a ceramic plate.

Code/Food	Portion	Standing time	Recommendations
1.Meat	200-1500 g	20-90 min.	Shield the edges with aluminium foil. Turn the meat over, when the oven beeps. This programme is suitable for lamb, pork, steaks, chops, minced meat.
2.Poultry	200-1500 g	20-90 min.	Shield the leg and wing tips with aluminium foil. Turn the poultry over, when the oven beeps. This programme is suitable for whole chicken as well as for chicken portions.
3.Fish	200-1500 g	20-80 min.	Shield the tail of a whole fish with aluminium foil. Turn the fish over, when the oven beeps. This programme is suitable for whole fishes as well as for fish fillets.
4.Fruit / Berry	100-600 g	5-20 min.	Spread fruits evenly into a flat glass dish. This programme is suitable for all kind of fruits.

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MULTISTAGE COOKING

Your microwave oven can be programmed to cook food up to three stages.

Example: You wish to defrost food and cook it without having to reset the oven after each stage. You can thus defrost and cook a 500 g fish in three stages:

- Defrosting
- Cook I
- Cook II

You can set between two and three stages in multistage cooking.
If you set three stage, the first stage must be defrosting.
Don't press **Start** (◇) button until you've set the final stage.

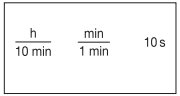
1. Press the **Rapid Defrost** (❄❄) button once or more times.

2. Set the weight by pressing the **100 g** buttons the appropriate number of times (500 g in the example).

3. Press the **Power Level** (🍲) button.
The microwave mode (I) :

🍲 ; if necessary, set the power level by pressing the **Power Level** (🍲) button again one or more times. (600 W in the example)

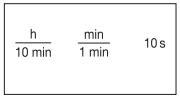
4. Set the cooking time by pressing the **10 min**, **1 min** and **10 s** buttons the appropiate number of times (4 minutes in the example).



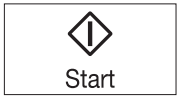
5. Press the **Power Level** (🍲) button.
The microwave mode (II) :

🍲 ; if necessary, set the power level by pressing the **Power Level** (🍲) button again one or more times.
(450 W in the example)

6. Set the cooking time by pressing the **10 min**, **1 min** and **10 s** buttons the appropriate number of times (5 minutes in the example).



7. Press the **Start** (◇) button.



Result : The three modes [defrosting and cooking (I, II)] are selected on after. According to the defrosting mode that you have chosen, the oven may beep half way through defrosting to remind you to turn the food over.

- When cooking is over, the oven beeps four times.

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COOKWARE GUIDE

To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used. Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.
The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-safe	Comments
Aluminum foil	✓✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ **: Recommended**
✓✗ **: Use caution**
✗ **: Unsafe**

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CLEANING YOUR MICROWAVE OVEN

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- Inside and outside surfaces
- Door and door seals
- Turntable and Roller rings

ALWAYS ensure that the door seals are clean and the door closes properly.

Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.
2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.
3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.
4. Wash the dishwasher-safe plate whenever necessary.

DO NOT spill water in the vents. NEVER use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:

- Accumulate
- Prevent the door from closing correctly

TECHNICAL SPECIFICATIONS

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model	ME732KD
Power source	230 V ~ 50 Hz
Power consumption Microwave	 1150 W
Output power	100 W / 800 W (IEC-705)
Operating frequency	2450 MHz
Magnetron	OM75S(31)
Cooling method	Cooling fan motor
Dimensions (W x H x D) Outside Oven cavity	 489 x 275 x 320 mm 330 x 211 x 309 mm
Volume	20 liter
Weight Net	 11.5 kg approx

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NOTE

NOTE

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QUESTIONS OR COMMENTS

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